

CAVAZZONE



Cavazzone Balsamic Vinegar "Selezione"



CATEGORY: Balsamic dressing

INGREDIENTS: Cooked white grapes must and wine vinegar.

PRODUCTION: Must from white grapes of our land, cooked, fermented, acetified with wine vinegar and matured in durmast and chestnut wooden barrels. Natural product free from caramel, preservatives colors or any other artificial ingredients. The production and ageing take place in the Vinegar Loft of the Corte del Cavazzone , an ancient and historical farm on the hills 15 kilometers (10 miles) south of Reggio Emilia.

ALLERGENS: Gluten Free. It may contain non-added sulphites.

CHARACTERISTICS: Glossy dark brown liquid with a full-bodied sweet and sour flavor and the ideal balance between acidity and density.

EXPIRY: This product does not expire; we give a conventional indication of 10 years according to the law.

CONSERVATION: Can be kept at room temperature. The bottle should always be closed after use

CONTAINER:

- In square glass bottles containing **50 milliliters** of product with label in Italian, English and German, resin cork, packed in a printed carton box. The total weight is **146 grams**.
- In square glass bottles containing **100 milliliters** or **250 milliliters** of product with label in Italian, English and German, resin cork with dispenser, packed in a printed carton box. The total weight is **295 grams** or **630 grams**.

USE: Suitable for fish or vegetable "risotto", on omelettes, fillet, soft cheeses, shellfish, grilled or fried vegetables, in mayonnaise sauce and many other sauces.



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